	- IVI										l Services th	_
				Food E	stabli	<u>shn</u>	ner	ıt İn	S	pectio	on Report Page of _	6
	ON	RSN TY	PE GRADE		ION DATE		ES	FABLIS	SHI	MENT NAM		
Regular Follow-up	+	+	57	7 / 1	1/代 TIME O	NI I'T	DEI	RMIT H	101	DEB	198 DIM SUM	
Complaint	+	1	RATING	10:48 AM			l' e	ZIVILL	IUI		HANCE GUAM, INC.	
Investigati	-	<u> </u>		SANITARY			100	CATIO	N Z	Address)	TANGE GOM I, THO.	
Other:	~	_	1	1800010							MALL FOOD COURT, DEDED	10
	TA	BLISHM	ENT TYPE	AREA		ONE						_
STA	L	_ ST	AND		633-0	148	No.	of Rep	ea	t Risk Facto	vention Violations & RISK CATEO tor/Intervention Violations 0	,011
		Name and Address of the Owner, where	a transfer of the second secon	ILLNESSR							C HEALTH INTERVENTIONS	
					A PROPERTY OF THE PARTY OF THE					THE RESERVE AND ADDRESS OF THE PERSON NAMED IN	X" in appropriate box for COS and/or R.	
											site during inspection R = Repeat violation PTS = Demerit	points
Complia	nce	Status			co	SR	PTS	Co	m	pliance Sta		PT
	-	1	A STATE OF THE PARTY OF THE PAR	pervision present, demonstrate		_	_	10	e Ti		Potentially Hazardous Food (TCS Food)	1 6
1 IN (OUT	/	knowledge, and	and the second s	•		6	1 17			No Proper reheating procedures for hot holding	6
45				yee Health				1 18	В	IN OUT NA	NO Proper cooling time and temperatures	6
2 (1)				areness; policy presen		+	6	15			N/O Proper hot holding temperatures	6
3 (IN)	OUT	50000		porting, restriction & ex lenic Practices	crusion	1	6	20		IN OUT N/A	Proper cold holding temperatures N/O Proper date marking and disposition	6
4.45	010	N/A N/I	1-	sting, drinking betein	it, or	T		1 1	- 4	1011		10
1			tobacco use		-		6				Consumer Advisory	
5 (IN)	OUT	N/A N/C		m eyes, nose, and mo			6		.	IN OUT (N/A)	Consumer Advisory provided for raw or	
6 IN (DUT			tamination by Han	as	_	6	{ ⁴'	ٔ ا	IN OUT NA	undercooked foods	6
4	_	N/A N/O	Me have been as	ntact with ready-to-eat	foods or		6				Highly Susceptible Populations	_
Ψ,	2	IUA IU	approved alterna	te method properly foll			10	23	3 1	IN OUT WA	Pasteurized foods used; prohibited foods not	T 6
8 IN (OUT,)	Adequate handw	ashing facilities suppli	ed &		6				Chemical Chemical	1
5		- 20	_	ved Source		-			T	()		1
9 (19)		~	Food obtained fro	om approved source		T	6	24	ן י	N OUT N/A	Food additives: approved and properly used	6
10 IN	_	N/A N/C		proper temperature		1	6	25	5 1	N(OUT)	Toxic substances properly identified, stored,	6
11(IN)		-		ndition, safe, and unad available: shellstock t		-	6	-	_		Conformance with Approved Procedures	1
12 IN (TUC	(N/A)V/C	parasite destruct		ayo,		6	1	J		Compliance with variance, specialized	T.
				om Contamination					<u>'</u>	N OUT NA	process, and HACCP plan	6
13 IN (¥	N/A N/A	Food separated	and protected faces: cleaned & saniti	and lead	-	6		٢	Risk factor	rs are improper practices or procedures identified as the most	7
-	_	1147		n of returned, previous		1		1	1		contributing factors of foodborne illness or injury. Public Health	
15(IN)0	101		served, recondition	oned, and unsafe food		-	6		_		ns are control measures to prevent foodborne illness or injury.	
			Cond Date il Date							CTICES		
Mar	k "X	in box: I	f numbered item is a	tices are preventative in not in compliance and/	measures to c or if COS and/	ontrol to	ne inti	oduction =Come	n or acte	r patnogens, d ed on-site duri	chemicals, and physical objects into foods.	
Complia	nce	Status			COS	R	PTS	Co	mp	oliance Stat	itus COS R	ग्राव
27.1	To			od and Water			-	10	, ,	~ II	Proper Use of Utensils	-
27	$^{-}$		d eggs used where .		-	-	1	40	+		utensils: properly stored ls, equipment and linens: properly stored, dried,	1
28	ľ	ater and	Ice from approved s	source			2	41	-1	handled		1
29	V.	ariance o		ed processing method	s		1	42			use/single-service articles: properly stored, used	1
	TP:	roper coo	The second secon	erature Control adequate equipment for	or T			43	1	Gloves	Utensils, Equipment and Vending	1 1
30		mperatur					1	44	T	Food an	and nonfood-contact surfaces cleanable, property	1
31	P	lant food	property cooked for	hot holding			1	44	1	designe	ed, constructed, and used	1
32	A	pproved t	hawing methods us	ed			1.	45		X strips	rashing facilities: installed, maintained, used; test	1
33	T	hermome	ter provided and ac	curate			1	46			od-contact surfaces clean	1
24 10	Te			lentification		_			_		Physical Facilities	
34 🔀	JF0	ood prope	Provention of F	container cod Contaminatio		\perp	1	47	_		cold water available, adequate pressure ing installed; proper backflow devices	2
35	In	sects, roc	lents, and animals r				2	49	_	-	e and wastewater properly disposed	2
36			tion prevented durin	g food peparation, stor	rage &		1	50	~		acilities: properly constructed, supplied, & cleaned	2
37	_	splay spropal cl	eanliness		_	\vdash	1	51	1	_		
38	-		hs: properly used a	nd stored	-		1	52	_		ge/refuse properly disposed; facilities maintained al facilities installed, maintained, and clean	2
39	W	ashing fr	uits and vegetables				1	53			ate ventilation and lighting; designated areas use	1
				nd the above viole							Documents and Placards	3/83
l a	ım a	aware (of the correction	rded sures that s			-30	54	_		y Permit, Health Certificates valid and posted	2
- arson IN	- næi	ige (Luu	t and Sign)	MAN TON	, B	KLOH	0,	JOHL	,	GREGOZY	Date: 11JUL20181	
DEH Inspe	ctor	(Print ar	nd Sign)	TROLA EPA							Follow-up (Circle one): YES NO Follow-up On	e
	Zav.	08,27,15	J- (3)	IN-CH PM	White: DEHS	Lacu				stablishment		U.S.
	√ ਘ ਾ ਹ ਾਂ ਵ	June1110			1		101			1210	V JG	

Division of	ic Health and Social Services Environmental Health ment Inspection Report Page Z of 6				
ESTABLISHMENT NAME	ment Inspection Report Page Z of 6				
198 DIM SUM	MICRONESIA MALL FOOD COURT, DEDEDO				
INSPECTION DATE SANITARY PERMIT NO. 7 / 11 / 18 18 000 1020	PERMITHOLDER CHANCE GUAM, INC.				
	RE OBSERVATIONS				
Item/Location Temperatur					
FRIED PORK SERVING LINE 107.5					
FRIED FISH SERVING LINE 113.0					
PRIED CHICKEN SERVING LINE 125.5	DUMPLINGS SERVING UNE 190.5				
FRIED SHRIMP SERVING LINE 141.0	PAN SHELL EGGS / KITCHEN SHELVES 79.0				
BEEF & VEGGIES SERVING LINE 170.5	RAW SHRIMP CHILLER RIGHT SIDE 47.0				
CHOP SUEY SERVING LINE 150.0	RAW BEEF/CHILLER RIGHT SIDE 41.0				
SQUID SERVING LINE 151.6	RAW BERF CHILLER RIGHT SIDE 40.5				
CORN SOUP/EGG SOUP SERVING 149.					
HOT & SOUR SOUP SERVING LINE 151.0	PAW CHICKEN CHILLER PIGHT SIDE 46.0				
CHICKEN KELAGUEN SEPVING LINE BB					
	ND CORRECTIVE ACTIONS CORRECT BY DATE				
	the time frames indicated, or as stated in Sections 8-405.11 and he Guam Food Code.				
A REGULAR INSPECTION W	4S CONDUCTED IN RESPONSE TO				
	GARDING THE PRESENCE OF				
	Y CONDITIONS IN THE ESTABLISHMENT.				
	COMPLANT WAS OBSERVED				
	ECTION, PREVIOUS INSPECTION				
CONDUCTED ON 6(30)17 (D, A).				
THE FOLLOWING VIOLATIONS	WERE OBSERVED:				
1 5					
	T DEMONSTRATE KNOWLEDGE OF				
FOUD SAFETY & DOES NOT P	ERFORM THE NECESSARY DUTIES				
TO ENSURE COMPLIANCE WI	TH THE GUAM FOOD CODE. THE				
	ERPORM THEIR DUTIES TO ENSURE				
	BEING FOLLOWED & IMPLEMENTED				
IN COMPULANCE WITH THE G	UAM FOUD CODE.				
6 EMPLOYER NIT WARKING TH					
BIT LUYERS I'VI WASHING I'M	EIR HANDS IN-BETWEEN TACKS.				
	WASHED IN THE DESIGNATED				
HANDSINK WHEN CHANGING	TASKS TO PREVENT CROSS-CONTAMINATIO				
OF CLEAN FOOD & EQUIPMENT					
he immediate supplies on of the Sakitaly Permit or cownerade. If seeking to ap-	hall be corrected by the date specified by the Department. Failure to comply may result in peal the result of any notice or inspection findings, a written request for hearing must be				
erson in Charles to the product the period of three established in the notice for co	Date:				
PALOMO, UL	DAN GREGORY 11JUL 2018				
EH inspector (Print and Sign)	TKASE EPHO 1 Date: 7/11/18				
Rev: 08.27.15 White: DPHSS/DEH					

Department of Public Health and Social Services Division of Environmental Health Food Establishment Inspection Report Page 3 of 6 ESTABLISHMENT NAME LOCATION (Address) MICRONESIA MALL FOOD COURT, DEDEDO DIM SUM 198 INSPECTION DATE SANITARY PERMIT NO. PERMIT HOLDER CHANCE GUAM, INC. 111/18 180001020 CORRECT ITEM NO. **OBSERVATIONS AND CORRECTIVE ACTIONS** BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. HANDWASH SINK IN SERVICE AREA BLOCKED BY STACKS OF CANNED SOFT DRINKS. HANDWASHING FACILITIES SHILL BE MADE ACCESSIBLE TO EMPLOYEES TO PROMOTE PROPER HANDWASHING PRACTICES. 13 FOOD PRODUCTS IN CHILLER STORED DIRECTLY ON TOP OF EACH OTHER WITHOUT ANY COVER OR PROPER SEPARATION. VEGETABLES & GARNISHES ALSO STORED IN THE SAME FASHION, MULTIPLE INGREDIENTS NOT COVERED & PROTECTED ON KITCHEN PREP TAPELE. ALL FOOD SHALL BE PROFERLY SEPARATED & PROTECTED TO PREVENT CROSS-CONTAMINATION. FOOD SHALL BE COVERED WHEN NOT IN USE. 14 NO CHEMICAL SANITIZER PROVIDED FOR WAREWASHING SINK DUPING THE TIME OF INSPECTION. CHEMICAL SANITIZER SWALL BE USED TO ENSURE THE REMOVAL & DECTRUCTION OF BACTERIA. FOOD-CONTACT SUPFACES NOT PHF/TCE FOODS (FRIED POPK FISH & CHICKEN) NOT MEETING PROPER HOT HOLDING TEMPERATURES OF 140°F & ABOVE. TOS FOODS SHULL BE PROPERLY HOT HELD AT 140°F & TO PREVENT THE RAPID GROWTH OF BACTERIA FUODS (PAW FISH, CHICKEN, SHRIMP, & SMELLED EGGS) NOT 20 PHF/TCS MEETING PROPER COLD HOLDING, TEMPERATURES OF 41°F & BELOW. PHF/TOS FOODS SHALL BE PROPERLY COLD HELD AT BELOW TO PREVENT THE RAPID GROWTH OF BACTERIA. Based on the inspection today, the items listed above identity relations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Epimiylor down grate. It seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the particle of three interestings in the notice for corrections. Person in Charge (Print and Sign) PALOND NOHN GREGORY DEH Inspector (Print and Sign) J. GARCIA EPHO C-TAKASE EPHOI Rev: 08.27.15

White: DPHSS/DEH Yellow: Food Establishment

Department of Public Health and Social Services Division of Environmental Health							
Food Establishment Inspection Report Page 4_ of 6							
	MENT NAME LOCATION (Address)						
198	DIM SUM MICRONESIA MALL FOOD COURT DEDEDO	GUAM					
INS	PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER / 11 / 2018 18 000 1020 CHANCE GUAM, INC.						
ITEM NO.		CORRECT BY DATE					
Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.							
25	MULTIPLE RAID CAN SPRAYS UTILIZED IN KITCHEN FACILITY &						
	IMPROPERLY STURED NEXT TO DRY GOODS, & FOODSTUFFS. TOXIC						
	MATERIAL NOT ALLOWED TO BE USED IN THE FACILITY SHALL NOT	1					
	BE USED TO PREVENT THE CONTAMINATION OF FOOD, EQUIPMENT						
	& UTENSILS. INFORMED OWNER ALL FOUD POTENTIALLY CONTAMINA	IEA					
5	STALL BE DISCAPDED & ALL FOOD/ NON-FOOD CONTACT SUPFACES						
32	RAW BEEF IMPROPERLY THANKING IN WAREWASHING SINK.	CENTRIPL					
	PHF/TCS FOODS SHALL BE THANED USING APPROPRIATE						
	METHODS TO LIMIT BACTERIAL GROWTH.						
	TOTAL CAROTTA	-					
34	MULTIPLE FOOD ITEMS IN CHILLERS, FREEZERS &						
	KITCHEN PREP TABLE NOT IN ORIGINAL CONTAINER & NOT						
	LABELED. FOODS NOT IN THEIR OPIGINAL CONTAINED	,					
	SHALL BE PROPERLY LABRIED TO FACILITATE IDENTIFICATIO	N .					
35							
~3	MULTIPLE UVE COCKROACHES OBSERVED THROUGHOUT KITCHE						
	EGG CASINGS, FRASS & DEND COCKREDACHES ALSO OBSERVED	<u> </u>					
	THROUGHOUT FACILITY. BAPS FOUND IN EXTCHEN CEILING						
	TILES. BASED ON OBSEPHATIONS, AN ACTIVE COCKROACH						
	INFESTATION IS PRESENT IN THE ESTABLISHMENT WHICH						
	CONSTITUTES AN IMMINENT HEALTH HAZARD. PESTS						
	SHALL BE CONTROLLED & OUTER OPENINGS & OTHER						
	OPENINGS STULL BE SEALED TO PREVENT THE ENTRY						
	OF PESTS & THE CONTAMINATION OF FOOD.						
38.	MULTIPLE IN-USE WIPING CLOTHS NOT STOPED IN						
<i></i> .							
	SHUTIZING SOLUTION AFTER EACH USE WIPING CLOTHS SHALL BE STURED IN PROPERLY DILUTED SANVIIZING						
		AZI					
	SOLUTION APTER EACH USE TO PREVIENT CROSS-CONTAMIN	W HONG.					
Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If feeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of the p							
Person in Charge (Print and Sign) Date:							
EH Inspector	(Print and Sign) PALOND, JOHN GREGOR 11/012018 Date:	7/					
	3. GARCIA EPHO (1. C. TAKASE EPHO)	7/4/18					
Rev:	: 08.27.15 White: DPHSS/DEH Yellow: Food Establishment						

	Department of Public Health and Social Services Division of Environmental Health	
100	Food Establishment Inspection Report Page 5	of 6
ESTABLISH	HMENT NAME LOCATION (Address)	
	PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER	DO, GUAN
	111 12018 180001020 CHANCE GUAM, INC.	10.7
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORREC BY DATE
Violation	es cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-4 8-406.11 of the Guam Food Code.	05.11 and
40	PICE SCOOPER STORED IN A CONTAINER WITH LUKE WARM WATER	
	A SMALL BOWL USED AS SCOOPER STORED DIRECTLY IN FLOUR	
	ALL IN-USE LITENSILS SHALL BE PROPERLY STORED TO PREVENT	
	CROSS- CONTAMINATION.	
,		
45	NO CHEMICAL TEST STRIPS PROVIDED FOR SANITIZING SOLUTION.	
	TEST STRIPS SHAW BE PROVIDED TO ENSURE EFFICACY OF	
	SANITIZER STRENGTH.	
4.5		
46	NON- FOOD CONTACT SURFACES INSIDE FREEZER NOT MAINTAINED	
	CLEAN. FOOD PARTICLES OBSERVED ON THE Floor OF PREEZER.	
	NON-FOOD CONTACT SUPFACES SHALL BE KEPT CLEAN TO PREVENT	
	CROSS - CONTAMINATION.	
52	ACCHANNI ATION DE GOLLE INDER HE COME AREA AN CONTRA	
12	THE IN KITCHEN AREA IN DISREPAIR.	
	PHYSICAL FACILITIES SHALL BE KEPT CLEAN TO PREVENT HARBORAGE	
	DE PESTS	
	PHOTOS OF VIDLATIONS WERE TAKEN	
	DISCUSSED ABOVE OBSERVATIONS AND THE FOLLOWING WITH PERSON IN	
	CHARGE, PALOMO, JOHN GREGTORY.	
	. /	
	REMOVED PLACARO A" NO 02496 AND ISSUED PLACARD D" NO 00966	
<u> </u>	AND "NOTICE OF CLOSURE" PLACARD. ISSUED NOTICE OF CLOSURE LETTER	
	AND REINSPECTION REQUEST FORM WITH INSTRUCTIONS.	
	A discourse last the set to Company of Decoration of Decoration	
	A \$ 100 RE-INSTATE MENT FEE SHAW BE PAID TO THE DEPARTMENT OF PUBLIC	
	HEALTH AND SOCIAL SERVICES UPON SUCLESSFUL COMPLETION OF A FOHOW-UP INSPECTION	V,
ased on the i	nspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply meaning of the Sanitary Permit ordowners by its service of any notice or inspection findings as written assured to be a market or any notice or inspection findings.	ay result in
ubmitted to the	suspension of the Santary Permit ordowngrady. It seeking to appeal the result of any notice or inspection findings, a written request for hearing the Director within the period of time replacification the notice for corrections. True (Print and 20gn) Date:	A was pe
	(Print and Sign) (Print and Sign) Date: 71.11	3
mapector	GARCIA EPHOI CATALASE EPHOI Date: 7/11/18	
Rev:	: 08.27.15 White: DPHSS/DEH Yellow: Food Establishment	

Department of Public Health and Social Services Division of Environmental Health Food Establishment Inspection Report Page 6 of 6 ESTABLISHMENT NAME LOCATION (Address) 9 3 DIMSWY MICPONESI SANITARY PERMIT NO. PERMIT HOLDER INSPECTION DATE 12000 1020 $_{i}$ l cCORRECT ITEM NO. **OBSERVATIONS AND CORRECTIVE ACTIONS** BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. Based on observations and evidence, it appears that there is an active cockroach infestation in the establishment, which constitutes an imminent health hazard. Per the GFC, an imminent health hazard is a significant threat or danger to public health that exists when there is evidence sufficient to show that a product, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent injury. The establishment's Sanitary Permit is hereby suspended until all cited violations have been corrected and the following additional requirements, pursuant to GFC Section 8-102,10, to address the pest infestation are met. 1. Written documentation from the establishment's primary pest control company (PCC) regarding the services provided, which MUST INCLUDE, but not limited to, the following: A. Name of pesticide used: B. Number of baits, traps, and other methods used. C. Location of application; and D. Observations of each service conducted. 2. A written cleaning schedule from the establishment that indicates the following: A. Areas that will be cleaned and sanitized: B. How it will be cleaned and sanitized; and C. The frequency or how often it will be done. 3. Seal all openings of the establishment to prevent the entrance and travel of the pest. 4. Remove or prevent any access to food and/or water: A. Food that is not bottled or canned must be placed in containers prior to storage or when not in use; and B. Place food-contact utensils and equipment in containers prior to storage or when not in use. 5. Sanitize all hard surfaces and food-contact surfaces daily in food preparation areas prior to operation. An official follow-up inspection WILL NOT BE CONDUCTED until the establishment can provide threeconsecutive days of no activity observed from their PCC, and all violations cited and additional requirements stated above are met. An assessment may be requested by the establishment and will be scheduled and conducted at the inspector's earliest available schedule denity violations which shall be corrected by the date specified by the Department. Failure to comply may result in Based on the inspection today, the items list the immediate suspension of the Sanitary submitted to the Director within the period Person in Charge (Print and Sign) PACOMO, JOHN GREHORY DEH Inspector (Print and Sign) EPHO

Rev: 11,28,16

White: DPHSS/DEH Yellow: Food Establishment

GOVERNMENT OF GUAM

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



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And the state of t	AL SEE
DIE BAZA CALVO GOVERNOR	LEO G. CASIL ACTING DIRECTO
RAY TENORIO TENANT GOVERNOR	
ī	Date: 7/11/18
Name of Establishment	
As a result of this inspection your establishment rece	ived a:
☐ LETTER OF WARNING	(Demerit/Grade Points)
written request for re-inspection to include If we do not receive a written re-inspection	ted on your establishment's inspection report, you must provide us a ce a description of the corrective measures that you have implemented, on request from you, we will conduct a follow-up inspection after ten of this notice to ensure that corrective measures have been taken.
Failure to correct violations may result in 10GCA, Chapter 21.	n the closure of your establishment pursuant to section 21109(b) of
☑ NOTICE OF CLOSURE	(Demerit/Grade Points)
written request for re-inspection to include Unlike an establishment who has received written request for re-inspection is made, may be imposed until the violation is	ted on your establishment's inspection report, you must provide us a ca description of the corrective measures that you have implemented. d a letter of warning, an establishment shall remain closed unless a Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing corrected. You may also request a hearing to the Division of corrected and the of this patient.

Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

ACTING

123 CHALAN KARETA, MANGILAO, GUAM 96913-6304 www.dphss.guam.gov • Ph.: 1.671.735.7102 • Fax: 1.671.473 5910

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